

“GRANDMA's CHOCOLATE CAKE”

Mix together:

2 cups buttermilk
2 teaspoons baking soda

Set this mixture aside while you mix the following ingredients together:

2 cups white sugar
2 eggs (beat very well)
2 packages pre-melted unsweetened chocolate
2 cups flour
1 teaspoon salt
2 tablespoons melted shortening

After you have mixed these ingredients together add buttermilk mixture—Blend—Pour into greased and floured 9 by 13 inch baking pan. Bake for 35 to 40 minutes at 350 degrees.

Frost with the following when cake is cooled:

Creamy White Icing

1 cup milk
4 tablespoons flour
½ cup butter
½ cup Crisco
1 cup sugar
1 teaspoon vanilla

Boil milk and flour until thick like white sauce (set aside)
Beat ½ cup butter and ½ cup shortening for (4) minutes. Add sugar and beat (4) more minutes. Add white sauce and beat another (4) minutes. Add vanilla and beat 4 more minutes

Creamy whipped cream like icing. Will keep for days. Delicious!!!